

RAW BAR * see list for locally farmed Maine oysters

Oysters | Jumbo Shrimp | Littleneck Clams

STARTERS

New England Clam Chowder | 10 | **Haddock Chowder** | 9 (GF) | **Kale Soup** | 7 (GF)

Crispy Calamari | cherry pepper relish | 12

Lobster Sliders | buttermilk biscuit | 8 each | 3 for 22

Fried Brussels Sprouts | Romano cheese, bacon, scallions | 10

Maine Crab Cakes | pan seared, microgreens, lemon-basil aioli | 16

Traditional Mussels | leeks, herbs, garlic, cream | 18

Steamers | Allagash beer, garlic | 22

Chicken Tenders | hormone-free, barbeque or house made buffalo sauce | 14

Fried Maine Cheese | cheddar curd, marinara | 12

Onion Rings | Allagash battered, chipotle | 10

Fried Buffalo Cauliflower | buttermilk ranch dressing | 12

Stuffed Clam | cherrystone, chorizo, bread crumbs | 6 each

SALADS

house balsamic, buttermilk ranch, blue cheese, caesar, Maine island dressing

RMG House | spring mix, tomato, cukes, red onion, blue cheese crumble | 10

Lobster Cobb | romaine, tomato, bacon, avocado, egg, red onion, blue cheese crumble | 28

Classic Caesar Salad | romaine, parmesan, croutons | 10

+ **Add Grilled Protein to any Salad** | chicken 7 | shrimp 9 | salmon* 14 | lobster 16

BETWEEN THE BREAD

french fries or cole slaw | substitute onion rings or sweet potato fries | +3

Lobster Roll | mayo or hot buttered | 26 | add clam chowder 5

Crab & Avocado Melt | cheddar, havarti, griddled white | 18

Haddock Reuben | braised cabbage, swiss cheese, spicy tartar, griddled rye | 16

Fried Chicken Sandwich | hormone-free, lettuce, tomato, onion, maple mustard mayo, bacon | 16

The Burger | all-natural beef, aged cheddar, lettuce, tomato, caramelized onion | 13
add bacon +2

MAINES

Jambalaya | haddock, mussels, shrimp, chicken, sausage | 30

Grilled Scallops | squash, spinach, crispy potatoes, bacon cream sauce | 32

Baked Haddock | lemon herb crumb, vegetable, herbed rice | 23 | add crab stuffing +8

Grilled Salmon | vegetable, rice, basil pesto | 26

Buttermilk Fried Chicken | hormone free, mashed potato, house made gravy, coleslaw | 22

Lobster Mac n' Cheese | crumb topping | 26

Lobster Risotto | mushrooms, spinach, parmesan, balsamic drizzle | 30

Clam Linguine | garlic, white wine, herbs, chili flake, lemon | 26

Roasted Garlic Penne | cream sauce, cherry tomato, spinach | 14

(Vegan option available. Please ask your server.)

+ **Add to any Pasta** | chicken 7 | shrimp 9 | salmon* 14 | lobster 16

STEAKS |

Braised Boneless Short Rib | roasted root vegetables, mashed potato | 28

Sirloin | 10oz | roasted potato, brussels sprouts | 30

Filet Mignon | 8oz | mashed potato, glazed carrots | 34

+ **Surf up the Steak!** | crabcake 8 | shrimp 9 | scallops 12 | lobster tail 20

Choose your sauce | Bernaise | Demi Glace | Blue Cheese Butter | caramelized onions and mushrooms +2

LOBSTAH | ask about our larger select lobsters (**Please allow 25 minutes*)

Steamed Maine Lobstah | 1 ½ lb lobster, two sides | MP

Baked Stuffed Lobstah | 1 ½ lb lobster, scallops, shrimp, haddock, crumb topping, two sides | 49

Lobstah Milanese | 1 ½ lb. lobster, 6 shrimp, garlic, cayenne pepper, two sides | 48

Lobstah Savannah | 1 ½ lb, scallops, shrimp, mushrooms, roasted peppers, Newburg sauce, provolone, two sides | 48

SEAFOOD SHACK FAVS

french fries, cole slaw, house made tartar sauce

Maine's Best Fish & Chips | Allagash beer batter | 24

Fried Clams | whole belly clams | MP

Fried Scallops | 27

Fried Shrimp | 25

Jumbo Fried Seafood Charger | clams, haddock, scallops, shrimp, onion rings | 44

SIDES

Mac n' Cheese | 7

Griddled Cornbread | 4

Mashed Potato | 4

French Fries | 4

Veggie of the Day | 5

w/ house made gravy | +1

We're happy to accommodate any food allergies or preferences. Please let your server know!

We have GLUTEN-FREE (GF)* burger rolls, hot dog rolls and crumb topping for baked items.

*(GF) GLUTEN-FREE Disclaimer: Please keep in mind that any items prepared without gluten products are made in a facility that handles many other wheat products.

* This food is or may be served raw or undercooked. Consumption of this food may increase the risk of food borne illness.